

TIFFANY'S WINE & SPIRITS
WINE CLUB
- NOVEMBER 2020 -



1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Cellars Can Blau Blau 2018

Montsant, Spain

This crowd-pleasing effort delivers a big mouthful of fruit along with notes of mineral, lavender, blueberry and plum. The Syrah lifts and adds fruit complexity. A delicious, good value example with fresh acidity, dark fruits and well-integrated oak. Forward, tasty, and well-balanced, it is an excellent value for drinking over the next 3-4 years. (Retail Price \$13.99)

★ Food Pairing: Jamon, blood sausage, chorizo, BBQ, olives, Manchego

2. Fuso21 CALX Primitivo 2018

Puglia, Italy

Great structure, smooth and full of ripe tannins, this wine has a very elegant ruby red color, with intense fruity scents of mature plums, tobacco leaves and cocoa. *Certified organic, hand-picked grapes, native yeast, unfiltered, minimal sulfur added. (Retail Price \$16.99)

★ Food Pairing: pizza, pasta with marinara sauce, curry with raisins, stuffed peppers, meatballs



3. Cristobal 1492 Malbec 2019

Mendoza, Argentina

A delicious, plummy, creamy nose of red fruits leading to a vibrant red fruit palate. A perfect combination of ripe red fruit character and spice, enhanced by subtle use of French oak barrels. The palate is rich, beefy and almost savory with lovely length. (Retail Price \$10.99)

★ Food Pairing: cured or grilled meats, Cajun and Indian style dishes, blue cheese burger, sausage

4. Villa Wolf Dornfelder 2018

Pfalz, Germany

Dornfelder is a popular German hybrid grape. It produces fruity, medium-bodied wines with deep color and good acidity. Made in a medium-sweet fruit-driven style, its lightly floral aroma, with flavors of plums and cherries, is balanced by velvety tannins. It has an intense color and pairs well with a wide variety of foods. (Retail Price \$14.99)

★ Food Pairing: mushroom, lamb, Turkey with cranberry, bacon



5. Ghostrunner Ungrafted Red 2018

Lodi, California

The 2018 Ghostrunner red blend includes Syrah, Petite Sirah, and Zinfandel. It shows a dark ruby color with an aroma that's rich in mixed berries and black cherry preserves. Hints of spice including black pepper and bacon carry through on the palate. This decadent red blend finishes with soft tannins, dark fruit and elaborate oak. (Retail Price \$15.99)

★ Food Pairing: beef stew, short ribs, duck, meatloaf, Mongolian beef, cheddar

6. Chateau Lavergne Boyer 2018

Bordeaux, France

Blend of Merlot and Cabernet Sauvignon. The aroma is clean, with smells of an earthy forest floor with subtle notes of blackberries and blueberries. It has a medium body with medium acidity and with more blackberries and blueberries in the flavor. The finish is smooth with light tannins making this wine smooth and easy to drink. (Retail Price \$11.99)

★ Food Pairing: rosemary, brussel sprouts, steak, beef stroganoff, veal chops



REGULAR WHITE



1. Paolo Scavino Sorriso 2019

Piedmont, Italy

Blend of Chardonnay, Sauvignon blanc, Viognier. A fresh white wine vinified and aged in stainless steel with distinctive character and finesse. Fresh and charming nose with white flowers, sage, yellow and orange fruits in addition to mineral notes. The delicate flavors continue on the palate where a soft texture is combined with sapid and cleaning acidity. (Retail Price \$15.99)

★ Food Pairing: roast chicken, winter vegetables, artichokes, zucchini, risotto

2. Conundrum White 2018 (1L)

California

A soft gentle hue, this wine has a fresh, delicate nose with a trace of the tropical scents of flower blossoms mingling with orange, honeysuckle and a touch of lemon. Entry on the palate is vibrant, with flavors of mandarin orange and a lively acidity that gives this wine a serious dimension. The combination of tropical notes alongside citrus is emblematic of white grapes grown in cooler regions of California and provides a singular character. (Retail Price \$15.99)

★ Food Pairing: salad, scampi linguine, fish tacos, asparagus, halibut, cod



3. Cecchi La Mora Vermentino 2017

Tuscany, Italy

It is produced with Vermentino grapes grown by Cecchi along the coast of warm and sunny Tuscany. Overall a pleasant wine, which draws its characteristic by varietal. La Mora Vermentino expresses unmistakable hints of succulent tropical fruits, mature pulp and a fresh and fragrant style, with a pleasant minerality. (Retail Price \$14.99)

★ Food Pairing: pesto, crab cake, grilled seafood, lemon, sage

4. Zolo White N/V

Mendoza, Argentina

70% Torrontés, 15% Sauvignon Blanc & 15% Chardonnay. This blend of Mendoza's signature white grapes features friendly flavors of tropical fruits with hints of grapefruit and jasmine. Its naturally sweet and slightly effervescent palate makes it a refreshing choice for any occasion. (Retail Price \$13.99)

★ Food Pairing: Thai, poultry, tofu, curry, empanadas, goat cheese, smoked meats



5. The Seeker Riesling 2018

Mosel, Germany

Off-dry with crisp acidity and vibrant fruit, featuring citrus, stone fruits and pineapple with a mineral-infused finish. While the nose is quiet, hints of earth and smoke mingle into juicy white grapefruit and peach on the palate. Medium-sweet in style, it's a zippy, freshly balanced wine with a lingering pollen finish. Drink young. (Retail Price \$14.99)

★ Food Pairing: Indian, spicy food, duck, prawns, smoked salmon, sushi

6. Unsullied Chardonnay 2018

Central Coast, California

This medium-bodied Chardonnay is crisp and unoaked. Unsullied Chardonnay displays notes of ripe green apple, white nectarine and papaya. Careful preservation of these pure fruit characters define the singular profile of this delicious wine. (Retail Price \$14.99)

★ Food Pairing: arugula, chicken piccata, fried calamari, chevre, shellfish



REGULAR MIX



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★ Food Pairing: salad, scampi linguine, fish tacos, asparagus, halibut, cod

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★ Food Pairing: pesto, crab cake, grilled seafood, lemon, sage



PREMIUM RED



1. Plateau des Chenes Lirac 2016

Rhone, France

The 2016 Lirac Plateau des Chenes boasts a medium ruby color to go with terrific notes of red fruits (strawberries, cherries), flowers, ample spice, and subtle minerality. Possessing medium to full-bodied richness, a silky, elegant mouthfeel, and beautiful balance, it's a no-brainer purchase from this estate that's going to drink nicely for at least 5-7 years. (Retail Price \$24.99)

★ Food Pairing: Moroccan dishes, duck breast, ratatouille, calzone, hearty soup

2. Petra Zingari 2017

Tuscany, Italy

Blend of Merlot, Sangiovese, Petit Verdot and Syrah. A well of dark cherry, black currant and blackberry fruit makes this red sumptuous and inviting. Fresh earth, thyme and rosemary accents add depth. A delicious red that shows red plums, brambleberries, undergrowth, cedar and freshly cut herbs. A mineral element emerges on the long finish. Shows fine balance overall. Drink now through 2032. (Retail Price \$25.99)

★ Food Pairing: braised meats, steak, meatloaf, Parmigiano Reggiano, aged bold cheeses



3. Vina Robles Petite Sirah 2017

Paso Robles, California

Concentrated aromas of black plum and elderberry get a slight peppercorn lift on the nose of this bottling. Aromas of blackberry with notes of Amaretto and mocha, dried leather, berries, pepper and crushed slate flavors arise on the palate. (Retail Price \$22.99)

★ Food Pairing: lasagna, cassoulet, beans, chili, eggplant, lamb

4. Dehesa La Granja 2011

Castilla y Leon, Spain

100% Tempranillo. Big, ripe blackberry and smoky nose with hints of earth and caramel. A full-bodied red with plenty of positive, dry tannins. It has subtle hints of ripe red berries with smooth, rounded balsamic notes and traces of smoky, toasted elements. Pleasantly warm, but also fresh and animating, this is delicious now and should hold through at least 2021. (Retail Price \$24.99)

★ Food Pairing: Mexican, polenta, chorizo, kebab, smoked paprika, brisket



5. The Vice Cabernet Sauvignon The House 2018

Napa, California

Give it a nice swirl and expect a generous punch of dark berries, cola and black currant on the nose. On the palate, the texture is plush with notes that compliment the nose. Tobacco, cinnamon and dark cacao join the flavor cocktail to what may seem like an eternal finish. (Retail Price \$29.99)

★ Food Pairing: lamb shanks, slow roasted beef tenderloins with grilled seasonal vegetables, Moussaka

6. Louis Latour Les Pierres Dorees Pinot Noir 2017

Burgundy, France

A simple fruity wine that comes mainly from southern Beaujolais, this has bright cherry flavors that are forward and refreshing. Effusive aromas of fresh strawberries, candied red cherry, violets, forest floor, and a hint of clove. The palate shows pleasant ripe fruit on the attack, with soft and fleshy tannins, light body, and a pleasant floral lift carrying flavors of raspberry and coriander. Drink the wine now. (Retail Price \$25.99)

★ Food Pairing: salmon, duck, Turkey, roasted vegetables, coq au vin



PREMIUM MIX



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★ Food Pairing: lasagna, cassoulet, beans, chili, eggplant, lamb

4. Marcel Couturier Pouilly-Loche Le Bourg 2017

Burgundy, France

Le Bourg is a single parcel of vines that average seventy years old, planted in heavy clay and limestone soils. The wine that it produces is quite classic Pouilly, with rich yellow apple fruit, preserved lemon and baking spice. It is certainly the more baroque side of the appellation but that feeling of richness is ultimately an illusion. Like all good white Burgundy, it is held in check by a core of limestone that lends freshness and structure. (Retail Price \$32.99)

★ Food Pairing: chicken, goat cheese, fresh seafood, scallop, Delice de Bourgogne



5. Bruno Verdi Oltrepo Pavese Pinot Grigio 2019

Lombardy, Italy

The grapes are harvested by hand from vineyards in both Canneto Pavese and the adjacent commune of Castana. The wine is fermented and aged in stainless steel at a low temperature and the wine is bottled at the end of winter to capture its freshness. The net result is a beautiful, fresh, clean and delicious wine with plenty of character -Verdi's Pinot Grigio is a fine, elegant wine of great balance and relatively low alcohol. (Retail Price \$27.99)

★ Food Pairing: antipasto, fish and chips, octopus, fritto misto, burrata, capers

6. Zehnthof Luckert Gelber Muskateller 2018

Franken, Germany

Flowers and quince and packed with minerals. This has a weighty complexity of flavor, yet is incredibly fresh and lively. It has a palpable energy to it — full of light and vibration, focused acidity balanced by just a bit of residual sugar. (Retail Price \$25.99)

★ Food Pairing: Asian cuisine, roast pork, seafood, ham, aperitif

